

		<b>VIÑA DEL VAL Joven</b>
	<b>GRAPE VARIETY</b>	100 % tempranillo (Tinta del País)
	<b>DENOMINATION OF ORIGIN</b>	D. O. Ribera del Duero
	<b>VINEYARD AGE</b>	15 – 20 years
	<b>BARREL AGEING</b>	Young wine without ageing in oak barrels
	<b>OAK ORIGIN</b>	-
	<b>BOTTLE AGEING</b>	-
	<b>WINE-MAKING</b>	Minimum 15 year old vines. Hand harvested. Double sorting, first in the vineyard and then in the cellar. De-stemming. Lengthy maceration (12days). Alcoholic fermentation controlled at 29° C in stainless steel tanks. Daily pumping over process. Malo-lactic fermentation. Fining and racking and bottling.
<b>TASTING NOTES</b>	Red wine made exclusively from “ <b>Tempranillo</b> ” grape variety from the Denomination of Origin “ <b>Ribera del Duero</b> ”, along the Duero river valley, in the heart of the region of Castilla y León. Brilliant and deep black cherry red colour with intense blue - purple glints, showing a classic and typical top class “Ribera del Duero” young wine style. Powerful on the nose with a great variety of red and forest fruit aromas and with an exotic floral touch (violets) coming through. There is a fresh attack with a good backbone and a long finish.	
<b>FOOD PAIRINGS</b>	Perfect to enjoy with pasta dishes, white or red meat, salads and vegetables, smoked sausage meat and any kind of cheese.	
<b>PRESENTATION</b>	Green bordelaise bottle, capacity 75 cl. The used cork is 1+1(chipboard body with two natural cork) and first category. Red capsule made of “complex”.	
<b>OTHER ITEMS</b>	<b>RESIDUALS VALUES</b> Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation Nº 123/2005	

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager